

# **FESTIVE DINNER MENU 2025**

Available from 2 to 23 December 2025, Tuesday to Thursday 4.30pm – 9.30pm 2 courses £30 or 3 courses £35

### **STARTERS**

Roasted tomato and pepper soup with bread roll GFA, V, VG
Chicken liver parfait with toasted brioche and onion jam
Smoked trout with celeriac and apple remoulade GF
Wild mushroom risotto goats' cheese and truffle oil GF, V
Buffalo mozzarella clementines, mixed leaves, toasted walnuts GF, V

### **MAINS**

Roasted breast of Norfolk turkey with traditional trimmings GF

**Beef bourguignon** with lardons, baby onion, chestnut mushroom and buttery mash GF **Pan roasted fillet of salmon** with butternut squash puree, purple sprouting broccoli, salsa Verde GF

Spaghetti vongole, clams, white wine, parsley

Beetroot and red onion tart tatin with rocket leaves, balsamic dressing  ${\sf V}$ 

#### SIDES from £4.50

Brussel Sprout with Chestnut, Rosemary and Garlic Roasted New Potatoes, Honey Baked Parsnips, Wilted Spinach, Garlic & Herb Mushrooms, Extra Fine Green Beans, Mac & Cheese, Fries, Hand-cut Chips

# **DESSERTS**

Traditional Christmas pudding with brandy sauce GF, VGA

Tartelette au citron with raspberries V

**The chequers sundae** vanilla ice cream, chocolate brownie, cherries, Chantilly cream, raspberry sauce, toasted flaked almonds V

Cheese & biscuits with chutney & celery GFA, V - supplement £4.00

Handcrafted ice cream and sorbet selection by The Saffron Ice Cream Company

**Ice cream -** vanilla pod, chocolate-orange, strawberries and cream, summer down farm mint chocolate, salted butter caramel, mince pie V, GFA, VGA

Sorbet - Cammas hall raspberry, prosecco, sherbet lemon, mango V, GFA, VGA

V vegetarian | GF gluten free | VG vegan | VGA vegan alternative | DFA dairy free alternative 12.5% discretionary service charge will be added to your final bill.

If you have any food allergies, intolerance or sensitivity please speak to your server Menu items availability and ingredients are subject to change without prior notice.